



TIEFENBRUNNER



PRODUCER PROFILE

Estate owned by: Christof Tiefenbrunner
 Winemaker: Christof Tiefenbrunner and
 Stefan Rohregger
 Total acreage under vine: 60
 Estate founded: 1848
 Winery production: 13,000 Bottles
 Region: Trentino Alto-Adige
 Country: Italy

Tiefenbrunner Anna Weissburgunder 2020

WINE DESCRIPTION

The Tiefenbrunner winery is located in a picturesque 12th century castle. Here the Tiefenbrunner family has been crafting crisp, balanced wines for 6 generations. This wine is dedicated to Sabine and Christof's daughter Anna, the first member of the sixth generation.

Following temperature-controlled fermentation, 50 % of the wine is aged for seven months in large oak casks on the fine lees, with regular stirring. The other 50 % is fermented in stainless steel tanks and also matures for seven months on the fine lees.

TASTING NOTES

This wine is medium gold in color with lemon-green highlights and a broad array of aromas that includes ripe yellow apples, white flowers, citrus, and hazelnuts. On the palate, the wine is dry and crisp with a long, clean finish.

FOOD PAIRING

This wine would be a great match for a classic dish like Sole Meunière or, for a more light-hearted pairing, with a picnic lunch of chicken salad on fresh ciabatta bread.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Alto Adige DOC
Vineyard size:	4
Soil composition:	Calcareous, Silt, Sand, Gravel, and Clay-Loam
Training method:	Pergola/Arbor-trained Guyot
Elevation:	688-1,968 feet
Vines/acre:	1,400-2,800
Yield/acre:	3.2 tons
Exposure:	Southeastern / Southern
Year vineyard planted:	1977 and later
Harvest time:	Mid to end of September
First vintage of this wine:	2010
Bottles produced of this wine:	13,000
Average Wine Age:	16

WINEMAKING & AGING

Varietal composition:	100% Pinot Blanc
Fermentation container:	Stainless steel tanks and Barrels
Length of alcoholic fermentation:	10-15 days
Fermentation temperature:	65-68 °F
Fining agent:	Vegan
Type of aging container:	Barrels and Stainless steel tanks
Size of aging container:	15-75 hl
Age of aging container:	1-40 years
Type of oak:	French
Length of aging before bottling:	6 months
Length of bottle aging:	1 months

ANALYTICAL DATA

Alcohol:	13.5%
Residual sugar:	1.8 g/L
Acidity:	5.9 g/L

